IN THE CLAIMS:

Amend the claims as follows:

1. (Original) A process for removing aloin, emodin and/or iso-emodin from Aloe Vera gel, characterized in that the gel is brought into contact with an oxidase under conditions which are suitable for the enzymatic activity.

2. (Original) A process for preparing Aloe Vera gel with a content of less than 5 ppm of aloin, emodin and/or iso-emodin, characterized in that the gel is brought into contact with an oxidase under conditions which are suitable for the enzymatic activity.

3. (Currently Amended) The process according to claim 1 [[or 2]], characterized in that the oxidase is removed from the gel after the reaction has taken place.

4. (Currently Amended) The process according to claim 1 ~~claims 1 to 3~~, characterized in that the oxidase is a peroxidase or a laccase.

5. (Original) The process according to claim 4, characterized in that the peroxidase is peroxidase E.C. 1.11.1.7 from *Glycine max*.

6. (Original) The process according to claim 4, characterized in that the oxidase is oxidase E.C. 1.10.3.2 from *Rhus vernificera*.

7. (Currently Amended) The process according to claim 1 ~~claims 1 to 3~~, characterized in that the oxidase is present in the form of an extract from a natural substance.

8. (Currently Amended) The process according to claim 1 ~~claims 1 to 7~~, characterized in that the oxidant used is hydrogen peroxide or (atmospheric) oxygen.

9. (Currently Amended) The process according to claim 1 ~~claims 1 to 7~~, characterized in that the enzymatic reaction is carried out in an aqueous suspension or solution of the Aloe Vera gel.

10. (Original) The process according to in claim 9, characterized in that the suspension or solution is buffered.